



A Publication for Child Nutrition Programs in Indiana Schools and Institutions
<http://doe.state.in.us/food>

Mar./Apr. 2002

A to Z Goes Paperless

by Mike Gill

The May/June *A to Z* issue will be the last hard copy edition of the newsletter. Beginning in August 2002, the *A to Z* will only be available in an electronic format as a link on the Division's web page. The new format will allow the staff to provide more up to date information and provide direct links to interesting and informative web sites. Many forms and documents you now receive as hard copy stuffers in the current *A to Z* will be presented in an electronic downloadable format. You will be able to print these documents as well as any articles locally and make them available to your staff.

The move to a totally electronic *A to Z* will save the Division thousands of dollars each year on printing and mailing costs and provide more flexibility in how information is presented to our customers. The money saved will be used to provide technology training to staff and upgrade equipment. This will allow us to keep pace with the ever-changing electronic media environment.

Inside:

Commodity Corner
Did You Know.....
Golden Apple Winner
Salmonella Detection
Seamless Summer Waiver

Inserts:

Claims on the web!
Cost Control Seminar
Expanding Breakfast Participation
Recipe – Swedish Oatmeal Cookie
Recipe – Tuna Salad Sandwich
Summer Food Pilot

Buy American

by Julie Sutton

Legislation regarding the purchase of American products was published on September 20, 1999 (in 7CFR 210.21 and 220.16). The National School Lunch Act now includes language that requires recipient agencies participating in the National School Lunch Program and the School Breakfast Program in the contiguous United States to buy food produced in the United States when buying with program funds. The previous legislation published in 1987 allowed certain limited exceptions to the "domestic origin" requirement. The new legislation is specific in requiring schools, to the maximum extent practicable, to purchase products of domestic origin.

As defined in the legislation, a domestic food commodity is an agricultural commodity (for example, red meat, chicken, fruit, vegetable or grain) that is produced in the United States. A domestic food product is processed in the United States substantially using domestic agricultural commodities. Substantially means that over 51 percent of the processed food comes from American produced products.

Occasionally, a significant price difference between U.S. and foreign products may tempt a School Food Authority to purchase the cheaper foreign product. However, this price difference could be attributable to price-distorting subsidies of a foreign government.

Please incorporate this requirement into bid packages and reject, as non-responsive, those bids from vendors whose products do not meet the Buy American product specifications.

Seamless Summer Waiver

One of the issues facing our country involves the nutritional needs of economically needy children not being served during the time when schools are not in session. The vast majority of these children will not have access to nutritious meals like the ones they receive during the school year. In the December issue of the American School Food Service Association magazine, *School Foodservice & Nutrition*, Eric Bost, Under Secretary of Agriculture for Food, Nutrition and Consumer Services, encourages and informs school foodservice professionals about the benefits of the Summer Food Service Program for Children (SFSPC). He discussed how working together to provide these children with adequate food and nutrition during the summer will help to improve this situation significantly.

In the spirit of working together, our office would like to notify you of a new waiver program being offered through the U.S. Department of Agriculture (USDA) that is intended to make serving meals during the summer months more attractive to your organization. A number of reasons may exist why your schools have not participated in this program. The SFSPC required you to complete a separate application and receive additional training. As a result, the SFSPC may not have been as attractive as the National School Lunch Program (NSLP) and School Breakfast Program (SBP).

In order to encourage more school food authorities (SFAs) to participate in the SFSPC, USDA is making available a waiver that would permit SFAs to operate the SFSPC when school is out in a similar fashion as when they operate the National School Lunch Program (NSLP) and the School Breakfast Program (SBP) when school is in session. This waiver was granted to several SFAs in California and Florida this past year. They were pleased to be able to operate the SFSPC without having to operate under a different set of regulations than NSLP/SBP. The success of this waiver has been highlighted at a number of USDA events and has led to the expansion of the waiver's availability to all SFAs.

Because SFSPC reimbursement is based on the lesser of costs or meals times rates, documentation is different than that required by the NSLP/SBP. Our state agency is now permitted to offer SFAs the opportunity to participate in this waiver and operate a summer feeding program that would be a seamless transition from the NSLP/SBP into the summer months. Therefore

schools would not have to change the way they do business when operating under the SFSPC waiver. If you would like more information about the SFSPC, please contact Julie Sutton, at (800) 537-1142.

Congratulations!

by Suzette Hartmann

Kay Ann Moore is the recipient of the 2002 Golden Apple Nutrition Education Award. Kay Ann teaches Family and Consumer Science at Miami Middle School in Fort Wayne. This is the fifth year the Division of School and Community Nutrition Programs has sponsored the award. Her teaching unit is called *Meal Planning Compatible with Current Food Guides*. The learning activities include: categorizing school lunch items into the Food Guide Pyramid, developing ideas for adopting a healthy breakfast habit, and creating a public service message promoting fruit and vegetable intake. Kay Ann received \$300 from the Indiana Dietetic Association, \$100 from the Indiana Nutrition Council, and a \$100 voucher from the Dairy and Nutrition Council, Inc. for classroom materials. This award was presented at the Hoosier Association of Science Teachers, Inc., (HASTI), Convention on February 8, 2002, in Indianapolis.

Did you know.....

- Indianapolis has been selected to host the American School Food Service Association's Annual National Conference in July 2004. This national conference of school food service professionals was last held here in 1984.
- The recipe insert is one of those sent in to the state agency recently. Unfortunately, we did not receive enough to print a separate book. The School Meals Advisory Committee members agreed to 'test' those received and the 'good' ones are being provided as inserts so you can put them in your recipe file. Thanks to those who took the time to submit their favorites last fall.
- Workshops are still being planned for this June. If the schedule is not inserted in this issue, there will be a separate mailing later.

Commodity Corner

by Fred Powell

❖ Fact Sheets, Fees

USDA Commodity Fact Sheets are available on the FNS web page <<http://www.fns.usda.gov/fdd/>>. We now have a link (bright red box) from the Division's web site (Food Distribution Program link) to the FNS web page for commodity facts.

The invoiced state agency assessment fee for USDA products on your allocation form will be \$2.65 per case. All state agency processed products will have a greater invoice price that includes the vendor processing fee and the state agency assessment fee. The fact sheets for these processed products are listed under the State Processed Product area on the state agency web site (food distribution). To facilitate locating processed products, they will be alphabetically listed by the primary raw product used.

❖ USDA Dehydrated Potatoes

USDA purchased the wrong type of dehydrated potato product. They should have purchased granules instead of flakes. You do not have to use this product. You may transfer it to an eligible recipient agency such as The Emergency Food Assistance Program (TEFAP) agency, another school district, or a Summer Food Service Program in your area. At the present time USDA has not said whether or not they will reimburse states.

❖ Warehouse Inventory

All recipients of USDA commodities need to periodically request a current inventory from the warehouse servicing their schools. We receive monthly inventory status reports from each state-contracted warehouse. These reports list recipient agencies that have an inventory that is sixty or more days past the state agency-established storage expiration date. Many recipient agencies are requesting a special release of an item they already have in storage at the warehouse. Recipient agencies need to monitor their warehouse commodity inventory levels more closely because unnecessary storage costs are harmful to your bottom line. Failure to adequately manage the food inventory can result in food losses and ultimately higher food costs.

When ordering products from the warehouse, please insure that you use the oldest product ID number for

the items to be delivered. In some situations more than one I.D number is used for the same product even if it's allocated at different times during the year. Each state contracted warehouse tracks the product ID numbers. The warehouse computer system will retain each product ID number, by recipient agency, in the inventory until that product has been delivered. If you do not order products for delivery by the oldest product ID, you could be charged additional storage costs. There is also a greater chance that the product may not physically be at the warehouse.

Additional problems occur with the actual ordering of products for delivery. When you have selected a product from the allocation form and the order is confirmed, this does not mean that the product is automatically delivered. A request for delivery must be sent to the warehouse for any commodity product to be physically delivered. All requests for delivery should be based on the confirmation form.

Salmonella Detection

by Jane E. Regnier

Salmonellosis is an infection with a bacterium called Salmonella. Named after the scientist, Salmon, who discovered these microscopic living creatures, they pass from the feces of people or animals, to other people or other animals. Known to cause illness for over 100 years, Salmonella in humans can cause diarrhea, fever, and abdominal cramps 12 to 72 hours after infection. The illness usually lasts 4 to 7 days, and most persons recover without treatment. According to the Center for Disease Control, approximately 1,000 people die and 1.4 million become ill each year, due to Salmonella. Children are the most likely to contract Salmonellosis, but the elderly, young children, and the immunocompromised are the most likely to have severe infections.

Salmonella are usually transmitted to humans by eating foods contaminated with animal feces. **Contaminated foods usually look and smell normal.** Raw foods of animal origin are frequently contaminated, but fortunately, **thorough** cooking kills Salmonella. The hands of an infected food handler may also contaminate food (e.g. one who forgets to wash his/her hands with soap after using the restroom).

continued on page 4

continued from page 3

Salmonellosis can also occur through cross-contamination of foods. Uncooked meats should be kept separate from produce, cooked foods, and ready-to-eat foods. Hands, cutting boards, counters, knives, and other utensils should be washed thoroughly after handling uncooked foods. Hands should be washed **before handling** any food, and **between handling** different food items. People with Salmonellosis should not prepare food or pour water for others until there is evidence that they no longer carry the Salmonella bacterium.

Since foods of animal origin may be contaminated with Salmonella, people should not eat raw or undercooked eggs, poultry, or meat. Raw eggs may be unrecognized in some foods such as homemade hollandaise sauce, Caesar and other salad dressings, homemade ice cream, homemade mayonnaise, cookie dough, and frostings.

Previously, detection of Salmonella bacteria in eggs has taken several days. However, new technology, developed by researchers in California, can detect these harmful bacteria in eggs in as little as two hours. The detection system uses DNA to distinguish between Salmonella enteritis, the type that causes most food borne illness from undercooked eggs, and the harmless type. The FDA still needs to evaluate and approve this technology as an alternative to current testing methods. Until such time that technology can insure that detection of harmful Salmonella can be completed in a timely manner, adhering to the following will help prevent Salmonellosis:

- ✓ Wash hands, kitchen work surfaces, and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- ✓ Cook poultry, ground beef, and eggs thoroughly before eating. Do not eat or drink foods containing raw eggs, or raw unpasteurized milk.
- ✓ If you are served undercooked meat, poultry, or eggs in a restaurant, don't hesitate to send it back to the kitchen for further cooking.

If you have questions regarding Salmonella or any other food safety/sanitation issue, please contact Beth Foland locally at (317) 232-0850 or (800) 537-1142 or by e-mail efoland@doe.state.in.us

Satellite Seminar

The next satellite seminar, **Promote Healthy Eating**, will air on April 24. After March 20, check our web site for the link to their web site: www.nfsmi.org for coordinates, times, etc. Promotions are part of a total marketing plan for Child Nutrition Programs. This one-hour program will demonstrate a method of planning successful school meal promotions that encourage healthy eating.

Calendar of Events

March	National Nutrition Month
Mar 4-8	School Breakfast Week
Mar 5	School Meals Advisory Committee
Mar 8	Nutrition Educ. Advisory Comm.
Apr 4, 9, 16	Healthy EDGE 2000, Columbus
Apr 8-12	ACDA Conference (Food Distribution), Oklahoma City, OK
Apr 18-20	Nutrition Seminar/ISFSA Conf.
Apr 24	NFSMI satellite seminar: Promote Healthy Eating
Apr 30-5/1	Cost Control Seminar
May 2	Cost Control Seminar
May 6-10	Child Nutrition Employee Appreciation Week
Jun 17-28	State-agency workshops - see insert
Jun 17-28	NFSMI - Child Nutrition Mgt
Jun 24	Cost Control Seminar

A to Z Staff:

Director - Michael E. Gill

Managing Editor - Jill Haller, CNP Team Leader

Production Editor - Diane Rice, SFNS, Education Consultant

Consulting Editor - Julie Sutton, SFNS, SNP Consultant

The *A to Z* is published bimonthly by the Indiana Department of Education, Division of School and Community Nutrition Programs. It may be reproduced in whole or in part without prior permission. Any questions or comments in regard to material contained herein should be directed to Diane Rice, *A to Z*, Division of School and Community Nutrition Programs, Room 229 State House, Indianapolis, IN 46204-2798.

In the operation of child nutrition programs, no child will be discriminated against because of race, color, national origin, sex, age, or disability. Any person who believes that he or she has been discriminated against in any USDA related activity should write immediately to the Secretary of Agriculture, Washington, DC 20250.